


# DRUNKEN AQUANA MURRAY COD & GINGER SHALLOTS



*Life tastes better our way*



AQUANA



This Asian-inspired steamed whole Aquna recipe looks delicious and tastes divine for family feasts and celebrations.

## INGREDIENTS

4 x 200g Aquna Murray Cod fillets  
12 fresh shiitake mushrooms  
100g oyster mushrooms  
100g enoki mushrooms  
1 tsp sesame oil XO sauce  
(shop-bought)

### TO SERVE

#### GINGER SHALLOT SAUCE

50g ginger, finely grated  
6 spring onions, finely sliced  
350ml canola oil  
60–70ml light soy sauce, to taste  
White pepper, sesame and sichuan seasoning  
1 tbsp ground white pepper  
1 tbsp white sesame seeds  
1 tbsp sichuan peppercorns

#### STOCK

1.25 litres shaoxing wine  
90ml light soy sauce  
40g dried shiitake mushrooms  
110g peeled fresh ginger, sliced into 2–3 mm thick slices  
3 green shallots, cut into 5cm batons  
1 tbsp ground white pepper  
2 star anise  
1 garlic bulb, halved  
4.25 litres water

## METHOD

1. To make the ginger spring onion sauce, combine the ginger and spring onion in a small heatproof bowl. Heat the oil in a small saucepan until almost smoking, then immediately pour it over the ginger and spring onion mixture. You should see and hear it sizzling. If this isn't happening, the oil isn't hot enough. Return it to the heat and try again.
2. Season with the soy and mix well. Set aside to cool to room temperature.
3. For the white pepper, sesame, and Sichuan seasoning, toast the ingredients individually in a dry frying pan until aromatic, then use a mortar and pestle to grind them together into a powder. Spoon into a small bowl and set aside.
4. Add all the stock ingredients to a large saucepan and bring to the boil over a high heat, then reduce the heat and simmer for 1 hour. Remove from the heat.
5. Add the Aquna fillets, cover with a lid and set aside for 10–12 minutes, until the flesh is just opaque and the internal temperature of the fish at its thickest part measures 44°C (111°F) on a probe thermometer. Using a slotted spoon, carefully transfer the fish pieces to a clean plate and gently peel away the skin. It should peel off easily if the flesh is cooked.
6. Leave to rest for 3–4 minutes. While the fish is resting, add the mushrooms to the hot stock (still off the heat) and leave for 2 minutes to gently warm through.
7. Divide the Aquna fillets among serving bowls, top with the tender mushrooms and drizzle over a little sesame oil.
8. Lightly season the fish, then ladle over a little of the stock to finish.
9. Serve immediately with the ginger spring onion sauce, sichuan seasoning and a small bowl of XO sauce.

